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Specialized Section on Standardization of Dry and Dried Produce

Dried coconut kernel pieces *

Submitted by the secretariat

The following document is submitted to the Working Party for adoption as the new UNECE Standard for Dried Coconut Kernel pieces. It is prepared according to ECE/CTCS/2017/10 section II c and ECE/CTCS/2018/2 section VII a.

* Submitted on the above date to finalize proposed amendments to the text.

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I. Definition of produce

This standard applies to pieces of peeled and unpeeled, dried coconut kernels pieces (from which the moisture has been removed) from varieties (cultivars) grown from (*Cocos nucifera* L.) intended for direct consumption or for food when intended to be mixed with other products for direct consumption without further processing. It does not apply to dried coconut kernel pieces that are salted, sugared, flavoured, roasted or for industrial processing.

Dried coconut kernel pieces are made from freshly broken coconuts. The kernel must be sufficiently firm and may be fully developed or not fully developed; they may be peeled [1] or un-peeled.

Dried coconut kernel pieces may be presented in the following styles:

- Desiccated;
    - Extra fine,
    - Fine,
    - Medium,
- Slices strips, chips and shredded;
- Cubes;
- Other styles - irregular in shape, size and thickness and excluding the whole kernel.

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements of dried coconut kernel pieces at the export-control stage, after preparation and packaging.

However, if applied at stages following export, the legal holder shall be responsible for observing the requirements of the standard. The legal holder of products not in conformity with this standard may not display such products or offer them for sale or deliver or market them in any other manner.

A. Minimum requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, the dried coconut kernel pieces must display the following characteristics:

- sound; produce affected by rotting or deterioration such as to make it unfit for human consumption is excluded;
- clean, practically free of any visible foreign matter;
- free from living pests whatever their stage of development;
- free from damage caused by pests, including the presence of dead insects and/or mites, their debris or excreta;
- free from blemishes; areas of discolouration, spread stains or adhering testa (in case of peeled coconut kernel pieces) in pronounced contrast with the rest of the produce affecting in aggregate more than 20 per cent of the surface of the produce;
- free from mould filaments visible to the naked eye;
- free from rancidity;
- free of abnormal external moisture;

[1] Removal of the brown skin (testa/seed coat) that connects the kernel to the inside surface of the shell.

- free of foreign smell and/or taste, except for a taste of sodium chloride and a slight smell of preservatives/additives. [2]

The condition of the dried coconut kernel pieces must be such as to enable them:

- to withstand transportation and handling;
- to arrive in satisfactory condition at the place of destination.

B. Moisture content [3]

The dried coconut kernel pieces shall have a moisture content not exceeding 3.5 per cent.

C. Classification

In accordance with the defects allowed in section "IV. Provisions concerning tolerances", dried coconut kernel pieces are classified into the following classes:

"Extra" Class, Class I, Class II

The defects allowed must not affect the general appearance of the produce as regards quality, keeping quality and presentation in the package

III. Provisions concerning sizing

Sizing of dried coconut kernel pieces is optional in all classes; however, when sized, size is determined by diameter of the widest part.

- Desiccated;
    - Extra fine; of which not less than 90 per cent of the weight shall pass easily through a sieve of square apertures of 0.85 mm, but of which maximum 25 per cent of the weight passes through a sieve of 0.50 mm aperture size,
    - Fine; of which not less than 80 per cent of the weight shall pass easily through a sieve of square aperture size of 1.40 mm, but of which maximum 20 per cent of the weight passes through a sieve of 0.71 mm aperture size,
    - Medium; of which not less than 90 per cent of the weight shall pass easily through a sieve of square aperture size of 2.80 mm, but of which maximum 20 per cent of the weight passes through a sieve of 1.40 mm aperture size,
- Slices, strips and shredded of 6 – 12.5 mm wide, 3mm thick and max of 20 mm long;
- Chips of 6 – 12.5 mm wide and longer than 20 mm
- Cubes with sides measuring a minimum of 8mm by 8mm;
- Chunks of irregular shape not more than 30 mm long.

[2] A slight smell of sulphur dioxide (SO_2) is not considered as "abnormal". Preservatives may be used in accordance with the legislation of the importing country. Dried coconut kernel pieces may be sulphured in order to retain their original colour.

[3] The moisture content is determined by one of the methods given in Annex I of the Standard Layout – Determination of the moisture content for dried produce<http://www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP_e.pdf>. The laboratory reference method shall be used in cases of dispute.

IV. Provisions concerning tolerances

Tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the requirements of the class indicated.

A. Quality tolerances

Defects allowed	*Tolerances allowed percentage of defective produce, by number or weight*		
	Extra	*Class I*	*Class II*
(a) Tolerances for produce not satisfying the minimum requirements	5	10	15
of which no more than			
Injuries calluses and damage caused by heat during drying	3	5	7
Mouldy and mildew spots	1	2	3
of which no more than			
Mouldy	0.5	0.5	1.0
Rancid or damaged by pests, rotting or deterioration	0.5	1.5	3
of which no more than			
Rancid	0.5	1	2
Slightly affected by decay	0	0.5	1
Pest damage	1	2	3
Living pest	0	0	0
(b) Size tolerances			
For produce not conforming to the size indicated, if sized	10	10	15
Presence of pieces among cubes (by weight)	2	5	10
(c) Tolerances for other defects			
Foreign matter (by weight)	1	2	2
Pieces of skin/testa among peeled	3	7	10

V. Provisions concerning presentation

A. Uniformity

The contents of each package[4] must be uniform and contain only dried coconut kernel pieces of the same origin, quality and style.

For "Extra" Class and Class I, the dried coconut kernel pieces must be from kernels having the same level of development.

[4] The term "packages" covers "sales packages" and "prepackages". Packages are individually packaged part of a lot, including contents. The packaging is conceived so as to facilitate handling and transport of a number of sales packages or of products loose or arranged, in order to prevent damage by physical handling and transport. The package may constitute a sales package. Road, rail, ship and air containers are not considered as packages. Sales packages are individually packaged part of a lot, including contents. The packaging of sales packages is conceived so as to constitute a sales unit to the final user or consumer at the point of purchase.

The visible part of the contents of the package must be representative of its entire contents.

B. Packaging

The dried coconut kernel pieces must be packed in such a way so as to protect the produce properly.

The materials used inside the package must be clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper and stamps bearing trade specifications is allowed provided the printing or labelling has been done with non-toxic ink or glue.

Packages must be free of all foreign matter in accordance with the table of tolerances in section "IV. Provisions concerning tolerances".

VI. Provisions concerning marking

Each package [5] must bear the following particulars in letters grouped on the same side, legibly and indelibly marked and visible from the outside:

A. Identification

Packer and/or dispatcher:

Name and physical address (e.g. street/city/region/postal code and, if different from the country of origin, the country) or a code mark officially recognized by the national authority.[6]

B. Nature of produce

- "Dried coconut kernel pieces", followed by the style;
- name of the variety (optional).

C. Origin of produce

- country of origin[7] and, optionally, the district where grown or the national, regional or local place name.

D. Commercial specifications

- class;
- size (if sized); expressed in accordance with section III;
- crop year (optional);
- "Best before" followed by the date (optional).

E. Official control mark (optional)

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[5] These marking provisions do not apply to sales packages presented in packages.

[6] The national legislation of a number of countries requires the explicit declaration of the name and address. However, in cases where a code mark is used, the reference "packer and/or dispatcher" (or equivalent abbreviations) must be indicated in close connection with the code mark, and the code mark should be preceded with the ISO 3166 alpha country code of the recognizing country, if not the country of origin.

[7] The full or a commonly used name should be indicated.